

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings of claims in the application:

**Listing of Claims:**

1. (canceled)
2. (Previously presented) A noodle product, comprising a teabag containing powders or pellets of vegetables comprising radish juice, bean sprout juice, green tea leaves, large green onion, green chili pepper, dried fragrant mushroom, sea tangle, garlic, onion, and dried pollack shreds.
3. (Previously presented) A noodle product, comprising a teabag containing powders or pellets of vegetables comprising green tea leaves, a large green onion, green chili pepper, dried fragrant mushroom, sea tangle, garlic, onion, and dried pollack shreds, wherein radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a liquid mixture, which is then contained in an additional wrapper.
4. (Previously presented) A noodle product, comprising a teabag containing powders or pellets of flakes comprising lyophilized large green onion, green chili pepper and dried fragrant mushroom, and vegetables comprising green tea leaves, sea tangle, garlic, onion, and dried pollack shreds, wherein radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a liquid mixture, or powders or pellets of radish juice and bean sprout juice are mixed with

a conventional powdered soup base to form a solid mixture, which is then contained in an additional wrapper.

5. (Previously presented) A noodle product, comprising a teabag containing flakes comprising lyophilized green tea leaves, a large green onion, green chili pepper and dried fragrant mushroom and another teabag containing powders or pellets of vegetables comprising sea tangle, garlic, onion and dried pollack shreds, wherein radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a liquid mixture, or powders or pellets of radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a solid mixture, which is then contained in an additional wrapper.

6. (Previously presented) A noodle product as defined in claim 2, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of large green onion, 8g of green chili pepper, 0.5g of dried fragrant mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of a conventional powdered soup base.

7. (Withdrawn - Original) A method of preparing a noodle, comprising subjecting noodle materials to a series of the steps of kneading, cutting, steaming, shaping, cooling and drying, wherein potato starch in the noodle materials is used in an amount of 5-10% based on total weight of the materials, and the cut noodle is infused with a flavor at the steaming step, and the shaped noodle is directly cooled and dried without being fried.

8. (Canceled)

9. (Original) A noodle product, comprising a teabag containing vegetables in the form of lyophilized flakes, powders or pellets, and an oil-free, flavor-infused noodle prepared by the method of claim 7.

10-16. (Canceled)

17. (Original) A noodle product as defined in claim 3, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of large green onion, 8g of green chili pepper, 0.5g of dried fragrant mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of a conventional powdered soup base.

18. (Original) A noodle product as defined in claim 4, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of large green onion, 8g of green chili pepper, 0.5g of dried fragrant mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of a conventional powdered soup base.

19. (Original) A noodle product as defined in claim 5, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of large green onion, 8g of green chili pepper, 0.5g of dried fragrant mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of a conventional powdered soup base.

20. (Canceled)

21. (New) A method of forming vegetable broth, said method comprising exposing the noodle product of claim 2 to water, heating the water, and controlling the amount of time the teabag is exposed to the water, wherein the amount of said noodle product added to the water is determined by the time of said exposure.

22. (New) A method of forming vegetable broth without vegetable residues, said method comprising exposing the noodle product of claim 2 to water and heating the water, wherein the teabag inhibits vegetable residue from entering said vegetable broth.